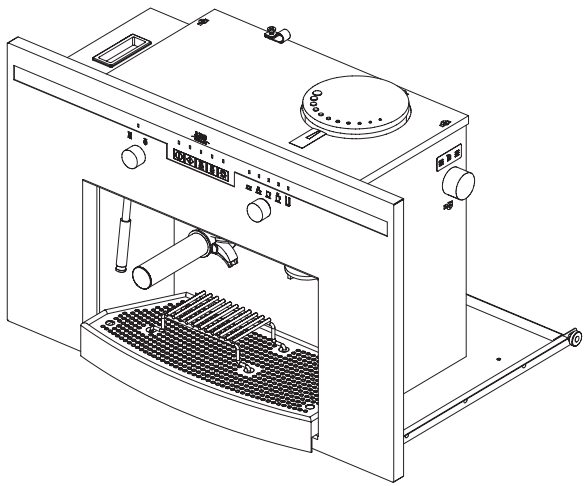
PE 8038-m/a - PE 8039-m

Espresso coffee machine

Operating and Installation Instructions



PERFEKT IN FORM UND FUNKTION

AEG

Electrolux

ENGLISH

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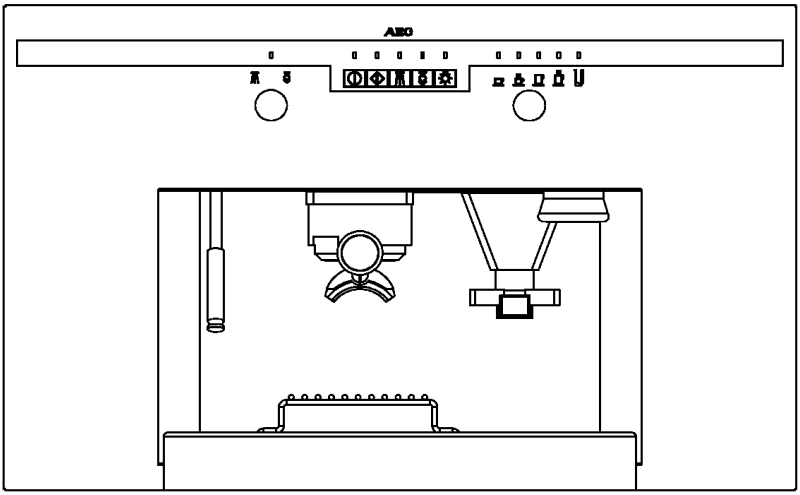

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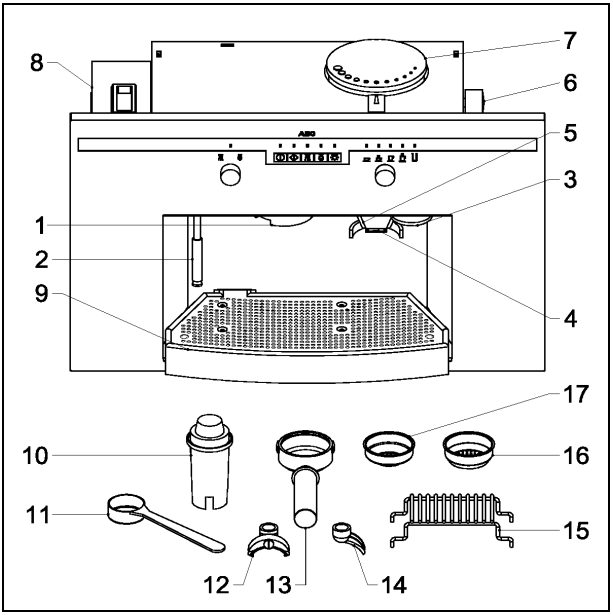
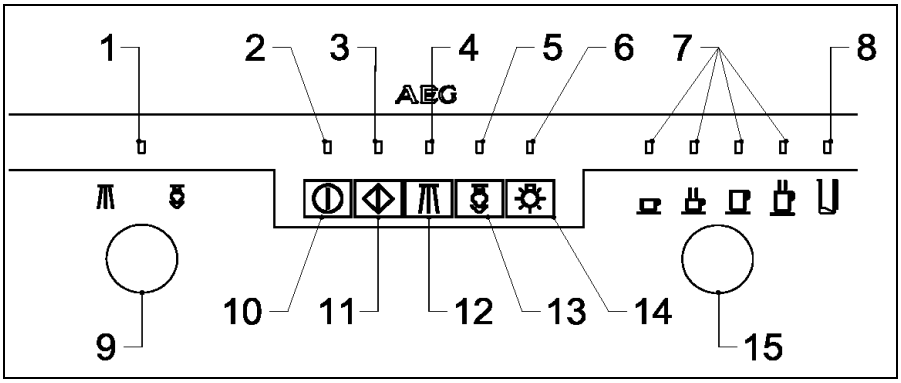
1. DESCRIPTION OF THE COFFEE MACHINE



1. **Filter holder ring nut**
2. **Steam / water nozzle**
3. **Coffee press**
4. **Coffee Grinder button**
5. **Coffee measuring device**
6. **Grinding regolation knob**
7. **Coffee beans container**
8. **Water reservoir**
9. **Drip tray**
10. **Brita filter**
11. **scoop**
12. **Two way nozzle / 2cups**
13. **Filter holder**
14. **One-way nozzle / 1cup**
15. **Rack for espresso making**
16. **Two-cup filter**
17. **One-cup filter**

2. DESCRIPTION OF THE CONTROL PANEL: TOUCH CONTROLS



1. Water temperature indicator
2. ON/stand-by indicator
3. Coffee indicator
4. Water indicator
5. Steam indicator
6. Light indicator
7. LEDs of coffee measures (Small coffee, large coffee, 2 small cups of strong coffee, 2 large cups of weak coffee)
8. Water refill indicator
9. Steam/water knob
10. ON-OFF/stand-by control
11. Coffee control
12. Hot water control
13. Steam control
14. Light control
15. Coffee programme selector knob

TOUCH CONTROLS: Instructions of use

Touch controls are the exclusive characteristic of this model. In fact pressing lightly on the respective symbol will enable the corresponding function of the machine. However these touch keys must be pressed, although lightly, just in the case of a common pushbutton, to prevent functions from being enabled accidentally.

3. SAFETY

Please read this instruction book before using thè appliance and retain for future reference. These warnings are provided in the interests of your safety, ensure you understand them fully before using the appliance.

Intended use

- The appliance is intended for use in the home. If the appliance is used for purposes other than those intended or used incorrectiy, no liability can be accepted by thè manufacturer for any damage that may be caused.
- Alterations or changes to the appliance are not permitted for reasons of safety.

Prior to initial start-up

- Check the appliance for transport damage. Under no circumstance should a damaged appliance be plugged in! In the event of damage, please contact your retailer.

Safety of children

- Keep packaging material away from children.
- Please make old appliances unusable prior to disposal. Pull out the mains plug, and cut off the mains cable.

DURING THE OPERATION

⚠CAUTION:

The filtering unit will always be kept very hot to obtain an excellent coffee. Therefore please use this machine with extreme care to avoid being scalded.

- This machine must be used only by grown-up people. **Make sure that children cannot touch the its controls nor play with the machine.**
- Modifying or merely trying to modify the characteristics of this product is very dangerous, and will invalidate your guarantee.
- **Always keep this machine clean.**
- **The external parts of this machine become very hot while it is operating and they will not cool down immediately after the machine is switched off. Keep children out of reach until the machine has cooled down completely.**
- **Before cleaning or servicing the machjine, make sure that it is disconnected from the power supply.**
- In case of malfunction, **never try to repair the machine yourself.** Consult this manual and if the necessary information cannot be found, please **contact the nearest Service Force Center.** This machine must be serviced exclusively by an authorized Service Force Center. Always ensure the use of genuine spare parts.

FOR INSTALLATION AND SERVICING

Keep this instruction manual together with the machine for any future reference. If the machine is sold or transferred to another person, make sure that this instruction manual is given to the new user, so that he/she can become familiar with the machine's functions and with the recommendations given.

- **This machine must be installed and connected to the mains by a COMPETENT PERSON. Make sure that the machine is DISCONNECTED from the power supply before any servicing operation.**
- After unpacking the machine make sure that the product has not suffered any damage and that the power cord is in perfect condition. In case of damage, plase contact your retailer or our customer service dept.
- **The Manufacturer declines all responsibility if the safety rules are not complied with.**

SOME HINTS OF ENVIRONMENTAL PROTECTION

PACKAGE

- All the packing materials are environmentally friendly and they can be recycled. Please help in preserving the environment, by using the proper channels of separate collection of rubbish.

DISPOSAL

Appliance Packaging Information

Ali materiais are environmentally sound.
The plastics can be recycled and are identified as follows:
>PE< for polyethylene, e.g. the outer covering and the bags in the interior.
>PS< for polystyrene foam, e.g. the pads, which are ali free of chiorofluorocarbon.
The carton parts are made from recycled paper and shouid be disposed ofat a waste-paper recycling collection location.

Diposal of Old Appliances

• Use an authorised disposai site.
Contact your Locai Council or Environmental Health Office to see if there are facilities in your area to recycle the appliance.

CE This machine complies with the directive BT 73/23

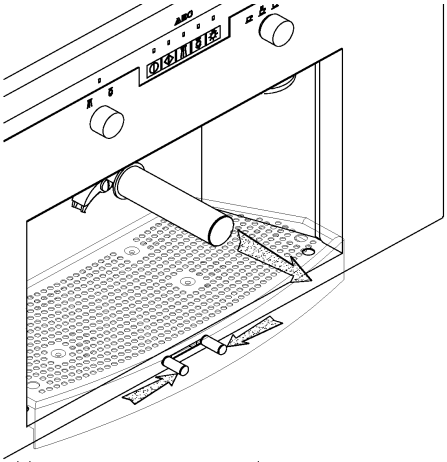
Electrical safety rules EN 60335-1 (August 1995 - Safety for electrical household and similar appliances – General Standard) and EN 60335-2-15 (April 1996 – Specific Rules concerning the equipment for heating liquids).
Directive EMC 89/336 in conformity with the following standards:
- 55014-1; 55014-2; 61000-3-2; 61000-3-3

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

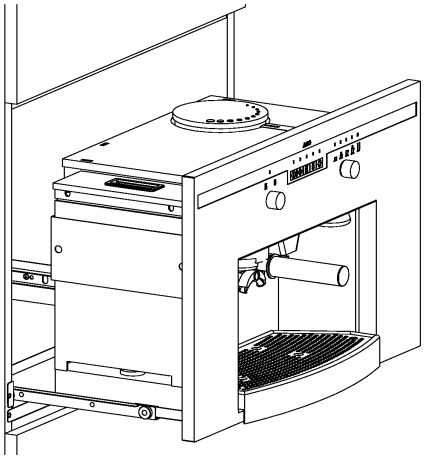
4. INSTRUCTIONS FOR THE FIRST USE OF THE MACHINE

FILLING UP THE WATER RESERVOIR

- Squeeze together the unlocking levers available under the drip tray and pull the machine as it is shown in the figure.



- Gently pull the coffee machine forward from the housing by sliding it along the telescopic runners.



Hardness of water:

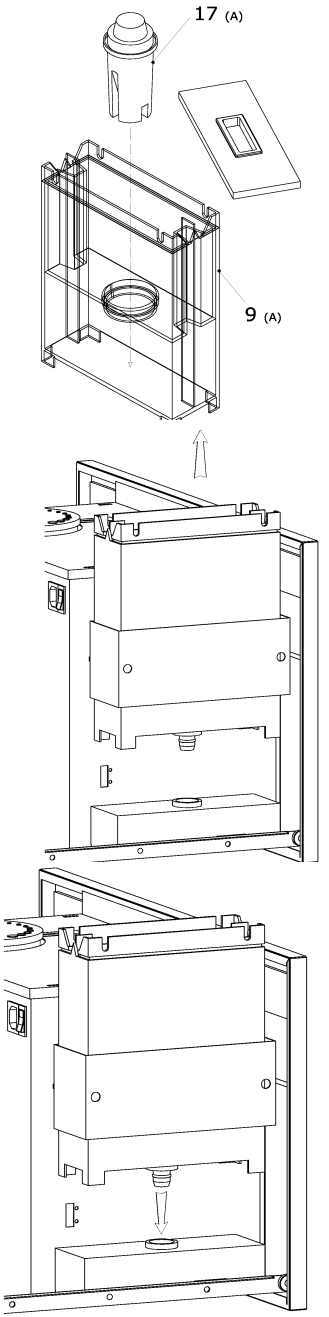
- Before filling up the water reservoir, make sure that the decalcifying Brita filter has been soaked in cold water for at least 30 min. Follow the instructions printed on the filter package. After this operation insert the filter into position inside the water reservoir as it is shown in the figure.

- If the machine will not be used for long periods, change the water in the tank and drain the boiler: the machine will hold and dispense about half a litre of water (refer to the chapter"Hot water").

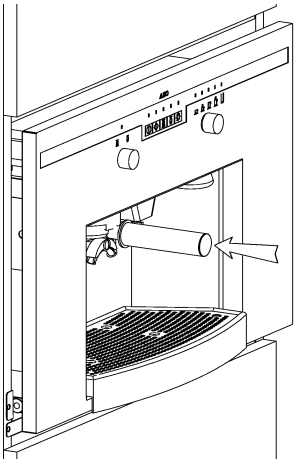
- Brita filters are available from most supermarkets and domestic goods outlest, at our After-Sales Service Centres or at the Shops of Authorized Spare Parts.

- Remove the reservoir and fill it with approximately 2.5 litres of water as shown.

- replace the water reservoir in its own housing tanking care to fully engage the water valve on the base.

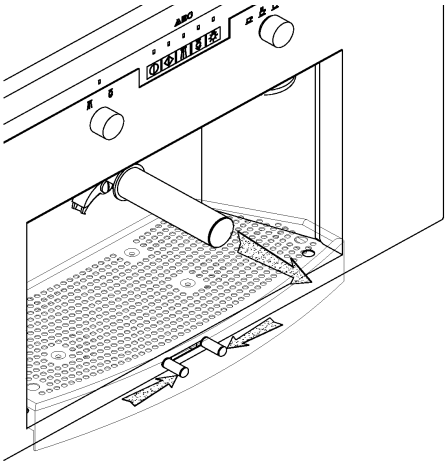


- Ensure the mains ON/OFF switch(at rear) is ON
- push the machine back into the housing untill a “CLICK” can be heard. This indicate that the machine has been locked in position.

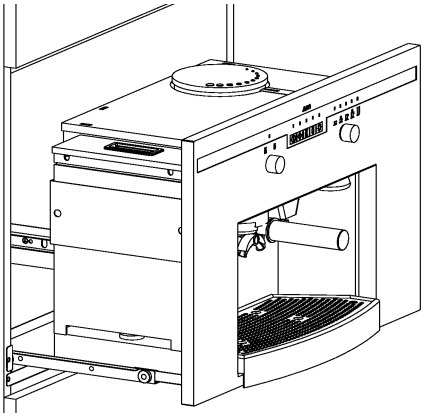


FILLING UP THE CONTAINER WITH COFFEE BEANS

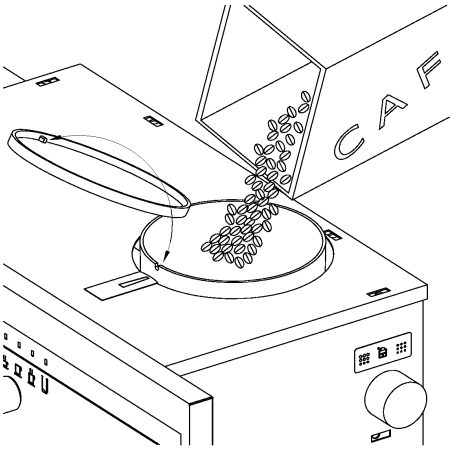
- Press the unlocking levers available under the drip tray and pull the machine as it is shown in the figure.

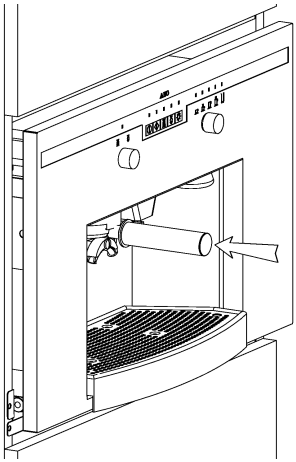


- Pull the coffee machine forward from the housing along the telescoping runners .



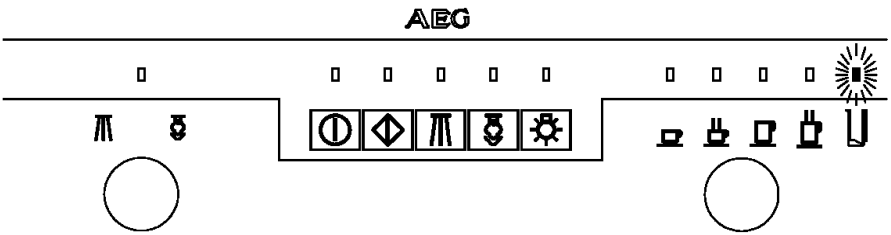
- Pour approximately 200 g of coffee beans into the container on the top as shown in the figure.





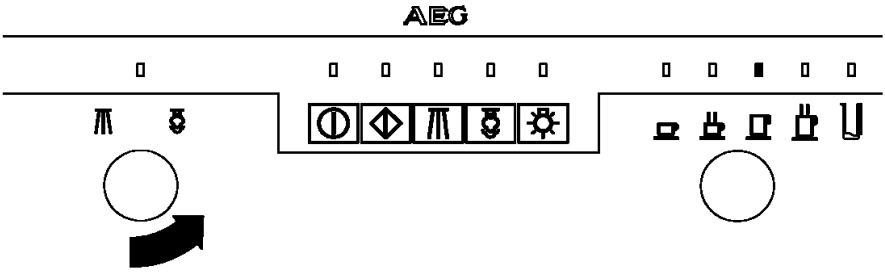
- push the machine back into the housing untill a “CLICK” can be heard. This indicate that the machine has been locked in position.

WATER REFILL INDICATOR CONTROL PANEL-8

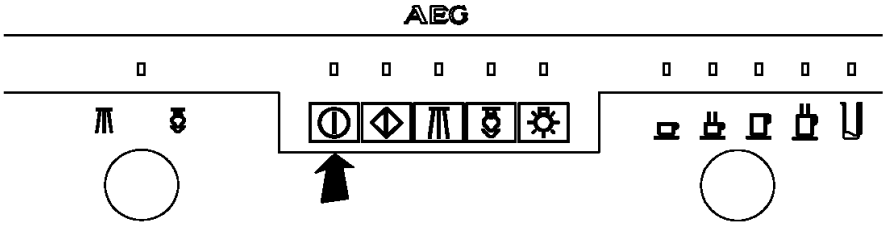


- This machine has a sensor which detects the when the water reservoir is empy the reservoir empy led will illuminate. the machine will not operate untill the water reservoir is re filled. Manually re start the programme.

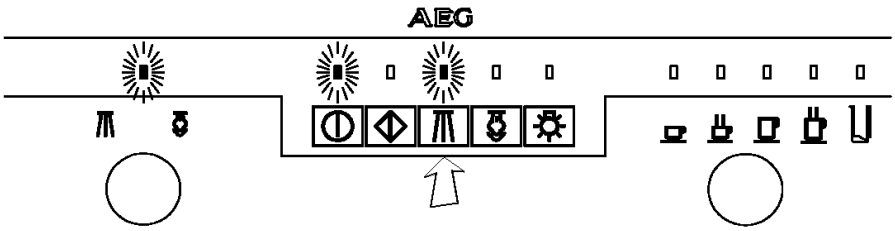
INITIAL START-UP



- Ensuring the water reservoir is full, turn the steam/water knob anti clockwise as shown above.

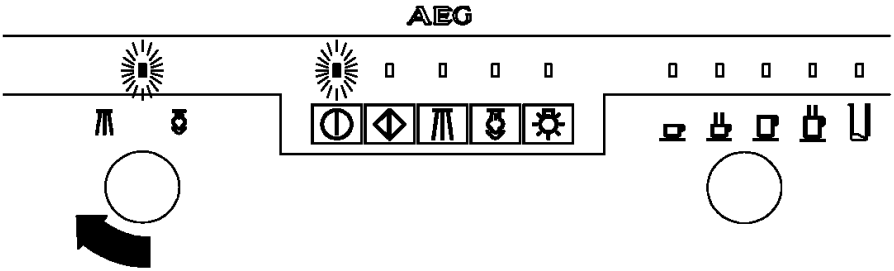


- Switch the coffee machine on by pressing the on-off/stand-by control pressed until the red LED stops flashing and remains lit. This indicates the operating condition of the machine (flashing: STAND-BY; lit ON; out OFF).

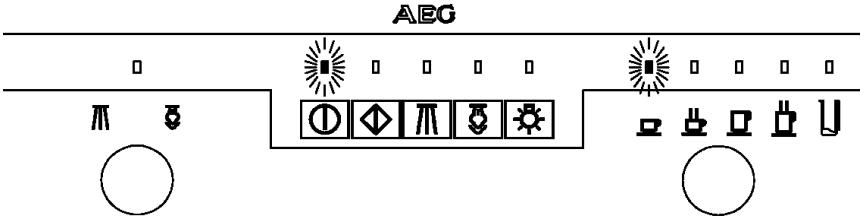


- At the same time the water temperature indicator will be on; this LED indicates the heating phase of the water inside the boiler.Place a container below the steam spant and press the hot water control as above.

CAUTION! Hot air and steam may precede the hot water.



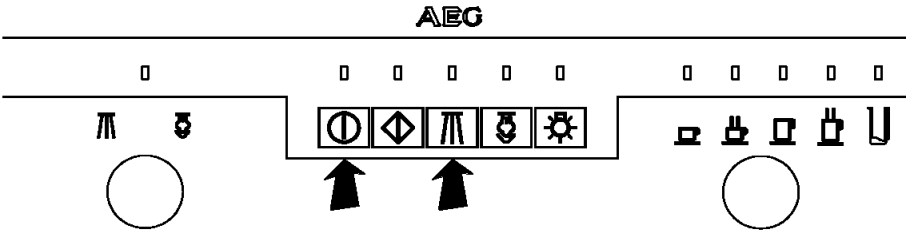
- When the water is flowing close the steam/water knob by turning clockwise.
  (if necessary, repeat the ..... process several times)



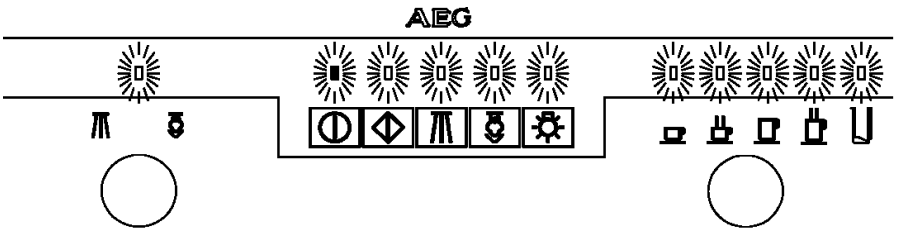
- When the water temperature light goes out, the machine has reached the correct temperature and it is ready to make coffee. Only the on-off indicator are now lit.

RESETTING STANDARD VALUES

- This coffee machine is calibrated in the factory to make the optimum Italian espresso, as approved by the coffee University of Naples and complying with ILLY standards.The values set for large coffee comply with German standards.



- If the standard values have to be reset, from the stand-by switch the machine on by pressing both the on/off and hot-water buttons at the same time.



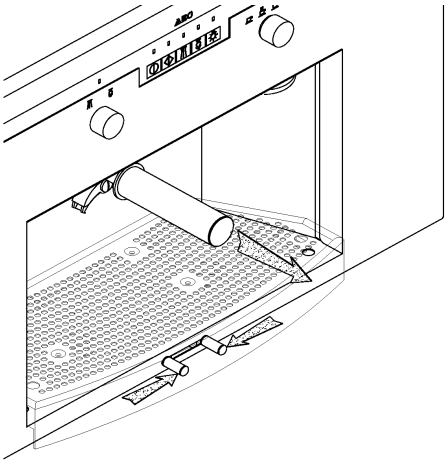
- All the LEDs will briefly illuminate to indicate the factory values have been reset.

N.B.: The standard values only concern the quantity of water required for each cup of coffee. Then the measures of ground coffee will not vary.

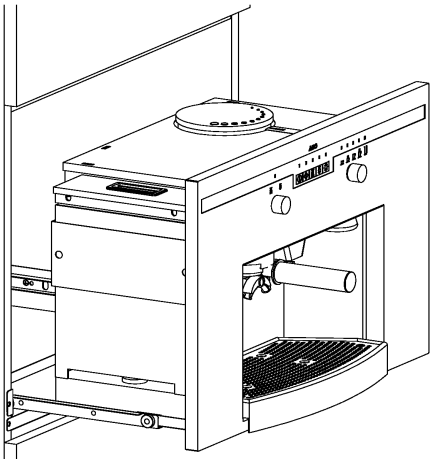
⚠ CAUTION – *ADJUSTING THE GROUND COFFEE*

- **This machine is calibrated in the factory for an optimum level of ground coffee.** Too "coarse" ground coffee whith result in too "fine" a ground coffee will result in very strong coffee,delivered by "drops" and tasting ".....".
  The time required for an espresso will range from 15-25 seconds.

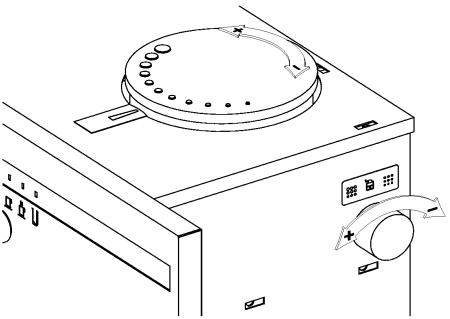
- Press the unlocking levers available under the drip tray and pull the machine as it is shown in the figure.



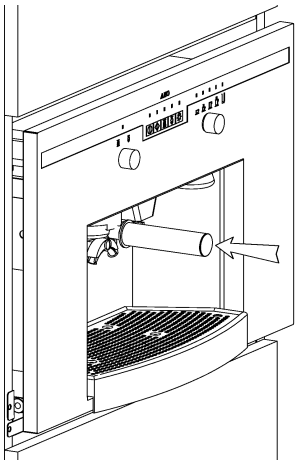
- Pull the coffeee machine forward from it's hausing by sliding it along it's telescopic runners .



- Turning the proper adjusting knob (A-10) will adjust the coffee texttureTurning the knob in clockwise direction will lead to a fine texture for a stronger coffee. Turning the knob anti-clockwise will lead to a coarse texture for a weaker coffee. The set grinding level can be read on the lid of the coffee case: bigger circles mean "coarse" grinding level (fast-flowing weak coffee), whereas smaller circles mean "fine" grinding level (slow-flowing strong coffee).

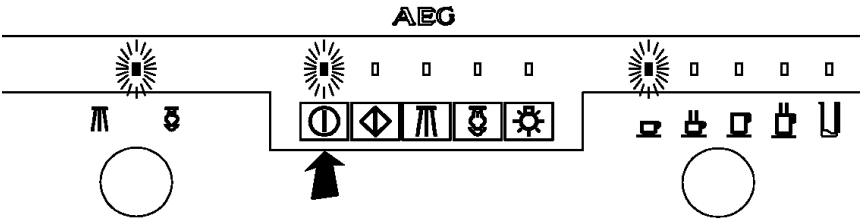


- Pusch the machine back into the housing until a "click" can be heard.Tthis indicates that the machine is locked in position.

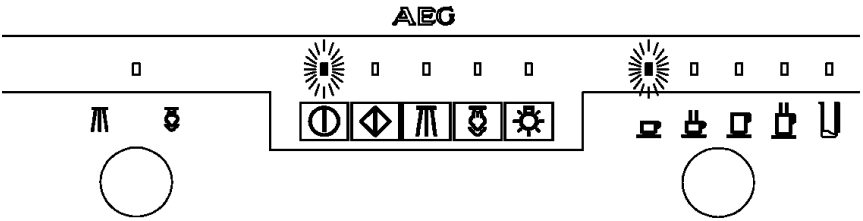


STAND-BY MODE

- Once powered and inserted into the cabinet, the machine is in stand-by mode: this will be signaled by the on/off LED blinking.



- Keep the on/off button pressed as it is shown in the figure.



- As soon as the machine is ready to operate, the LED will be kept on as it is shown in the figure. Repeat the operation to enable the STAND-BY mode again.

5. ACCESSORIES

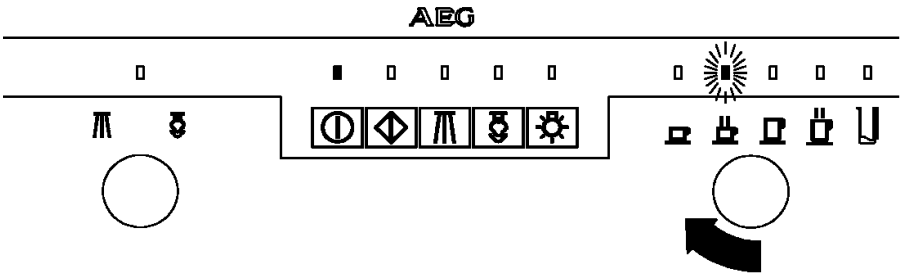
- This espresso machine is equipped with a filter holder that can receive two filters, that is:
- for one cup
- for two cups.
  When using a paper pod, put it in the filter for one cup.
- There is also a measuring spoon that can determine the right quantity of ground coffee exactly (approximately 7.2 g).
- This machine is also equipped with two nozzles: a nozzle is used to deliver one cup of coffee, whereas the other nozzle can serve two cups of coffee and it is provided with adjusting screw; these nozzles will alternately be screwed onto the filter holder according to the needs.

6. DRAWER

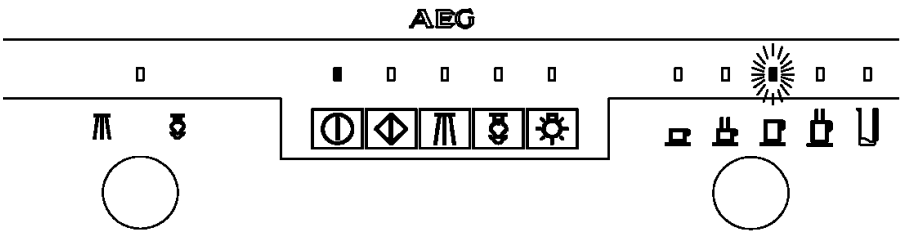
- This machine is be provided with a well-equipped drawer **PES 8038-m**, This drawer has a lot of useful compartments:
- a large compartment for cups and saucers
- a basin for coffee grounds
- a compartment for all accessories (filters, measuring spoon)
- preparation stand.

7. COFFEE

USING COFFEE BEANS

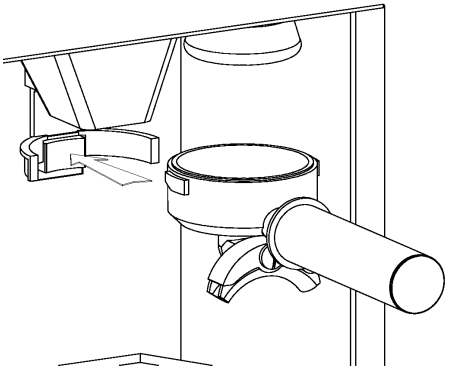


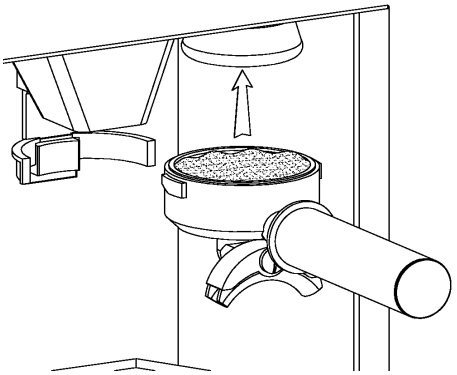
- Turn the knob (B-19) to the desired coffee measure.



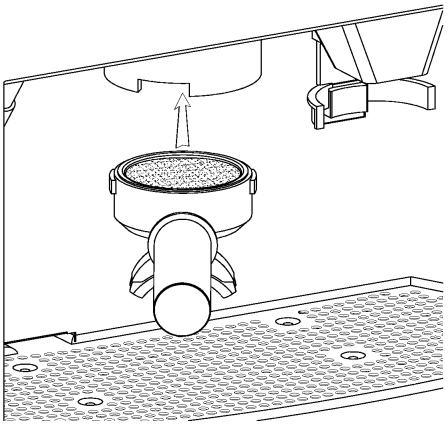
- Turning in a clockwise direction will select the programme immediately on the right of that previously selected chosen before; on the contrary turning anticlockwise will select the programme immediately on the left.

- Insert the filter holder under the coffee measuring device by pressing the button briefly. The programmed quantity of ground coffee will automatically be dispended into the filter.

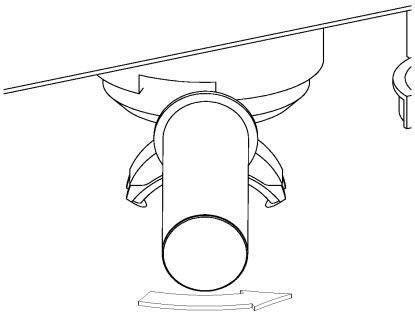




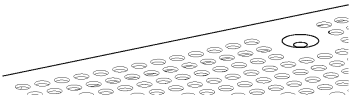
- When the filter has been filled with the desired quantity, press the ground coffee firmly against the press as shown.

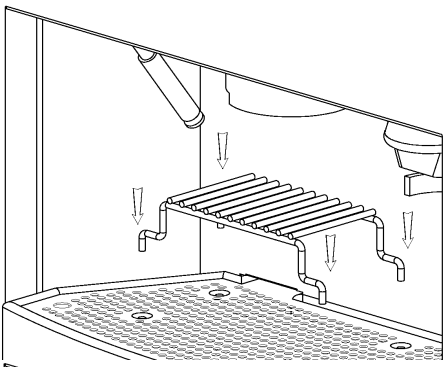


- Insert the filter holder into the filter holder ring nut.

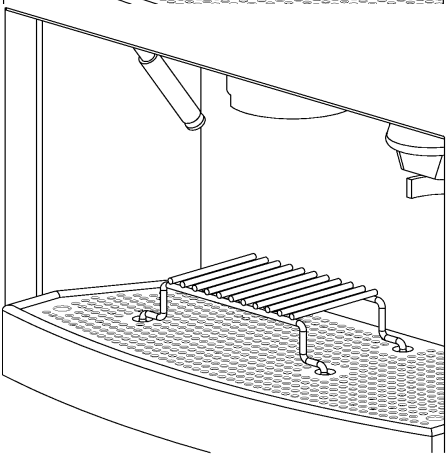


- Lock the filter holder firmly turning the handle from left to right.

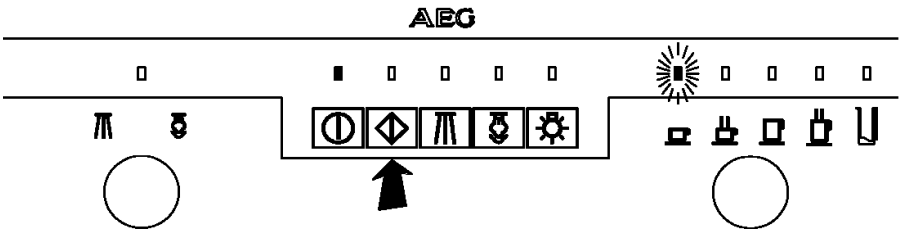




- If preparing espresso use the special cup rack inserting it's feet into the four holes in the drip tray.
- Ensure this is stable

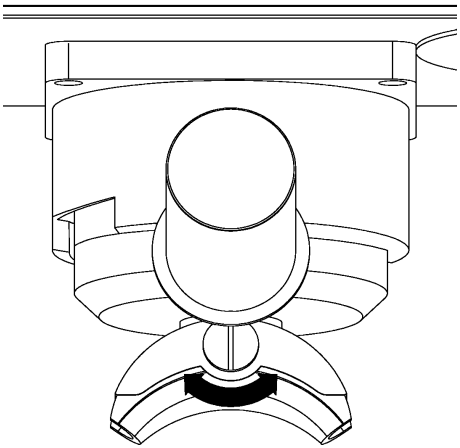


- Position the cup/s under the nozzle and make sure that the red LED of water temperature is out, or wait until it goes out. Before proceding.
  Alternatively,place larger cups directly on the drip tray. Position the cups under the nozzle and make sure that the hot water indicator is out, or wait until it goes out before proceding.



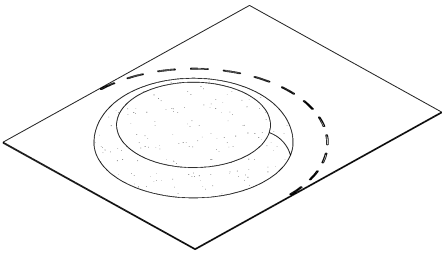
- Press the coffee control as shown coffee will be dispensed into the cup(s) Remove the filter holder from the ring nut and dispose of the used coffee making care as the filter will be hot.

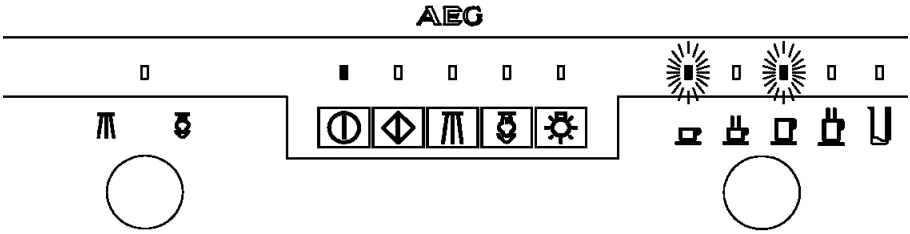
- When the two-cup nozzle is used, the two cups od coffee are not always filled at the same level. Adjust the screw as shown in a clockwise direction for more coffee in the right hand cup and anticlockwise for more coffee in the left hand.



USING COFFEE PODS (E.S.E. SYSTEM)

- E.S.E. (Easy Serving Espresso) international standard for brewing coffee using a coffee pod (i.e.: a single portion of roasted coffee) E.S.E. system is easy, practical and environmentally friendly.it's individual packaging makes this a very clean and easy way of making fresh coffee



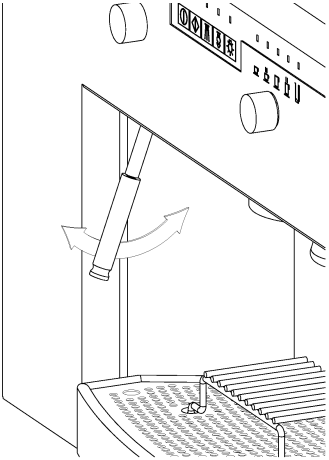


- This machine is also designed to operate with coffee pods, these are single portions of roasted coffee
- Procede as with ground coffee. After coffee has been made, remove the filter holder from the locking nut and dispose of the used pod.

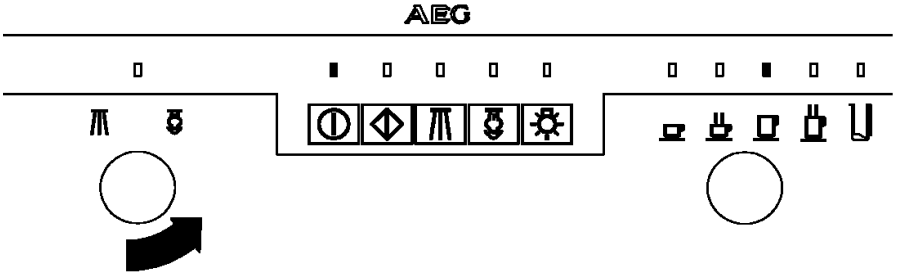
HOW TO PREPARE AN EXCELLENT ESPRESSO

- A clean machine and the right temperature are the most important elements for preparing a good espresso.
- Make sure that filter, filter-holder and locking nut are always clean.
- Unless the machine is not used for very long periods, it should be kept on with the filter-holder inserted into the locking nut to keep it warm.
- Warm the cups with some hot water by pressing the coffee button. This drains the boiler of any water from previus coffee making and the filter holder will be heated.
- After making the last cup of coffee, clean the filter holder by pressing the coffee button again. Thus any ground coffee remain that can alter the taste of the next coffee, will be washed out.
- The brewing time for an excellent espresso will be about 15 - 25 seconds. Elements affecting this brewing time are the grinding level of the coffee, the quantity of ground coffee and how much the coffee has been pressed. The machine is calibrated to serve a good-quality coffee. If necessary, the grinding level, as well as the quanity of ground coffee can be modified (refer to Chapter 4. Instructions for the first use of the machine).
- **Useful advice**: coffee is a hygroscopic element, that is its quality and characteristics strictly depend on weather (humidity). Coffee should be ground coarser if humidity in the air is very high, otherwise it will become thick and not flow freely ; on the contrary, the coffee should be ground finer in dry conditions.

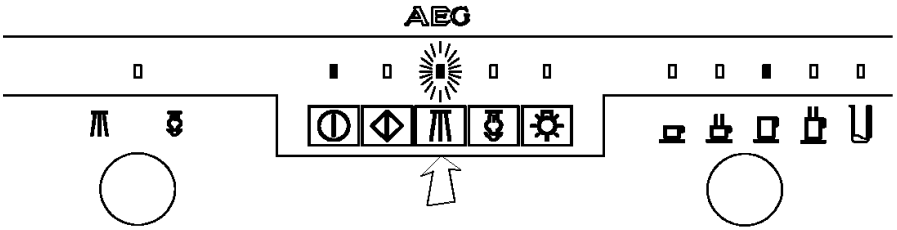
8. HOT WATER



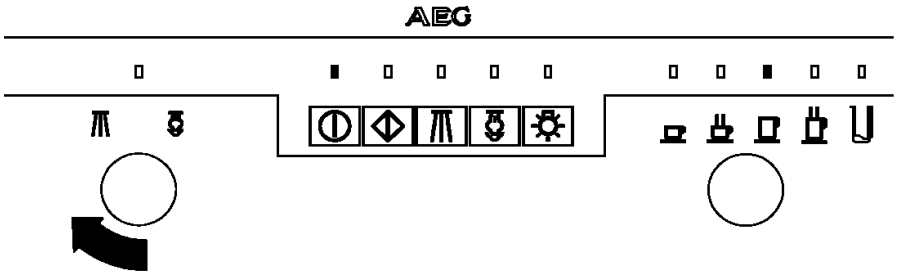
- The steam/water pipe can be moved to the back of the cabinet when not in use Use to allow easy access to the filter holder ring nut.
  Pull forward when required.
  Do not touch when not



- To dispense hot water Place a container around the steam/water nozzle; then turn the steam/water knob in anticlockwise direction,as shown.



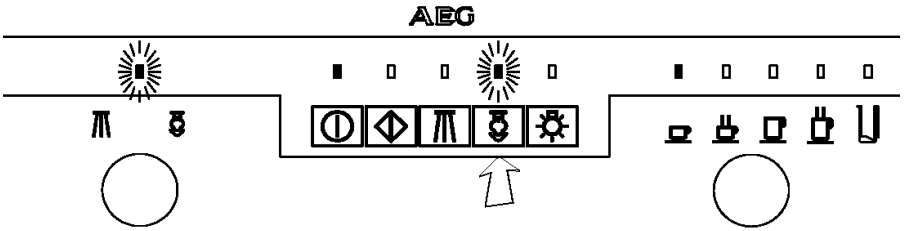
- Press the button of hot water and the nozzle will spray the quantity of water stored before; if necessary, press the button of water again to stop its spraying.



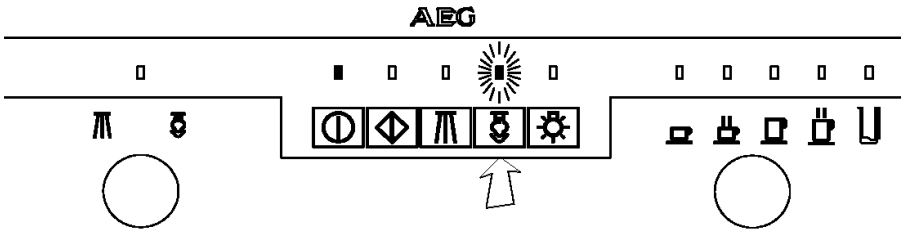
- Close the steam/water knob again.

9. STEAM

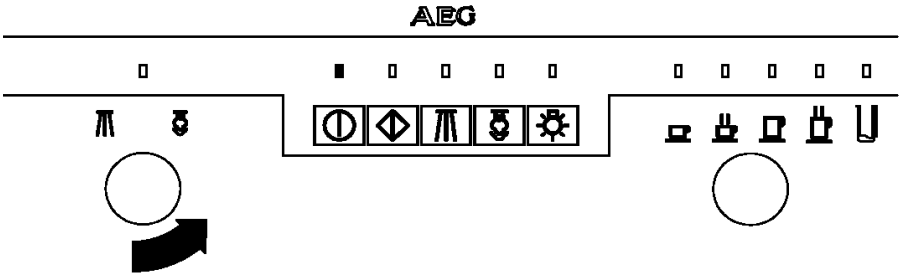
HEATING LIQUIDS



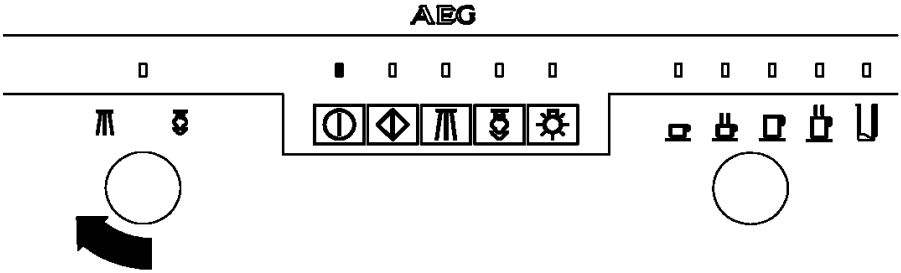
- Press the steam control once. Both the steam and water temperature indicators are lit. Wait until both these indicators go out.



- Pressing the steam control again. If the water temperature indicator is unlit, steam is ready to be dispensed.



- Place a jug with the liquid to be heated under the steam nozzle and turn the steam knob in anticlockwise as shawn.



- Move the jug around the nozzle, ensuring effective heat distribution troughtout the liquid. Then close the steam knob by turnig clockwise,as shown.

- **<u>Attention:</u> when preparing milk for cappuccino, shake the milk jug a little to improve the result.**

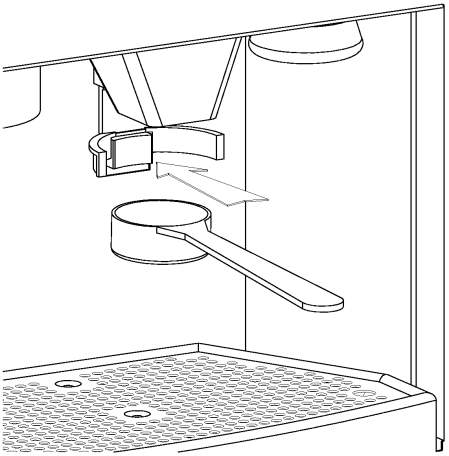
- **<u>Caution:</u> never make coffee when steam is ready; if this is the case, first of all reset the water level in the boiler as it will be explained in the next paragraph.**

- **<u>Attention:</u> after every steam use,re-set the boiler by pressing the water control and wait until the water indicator goes out.**

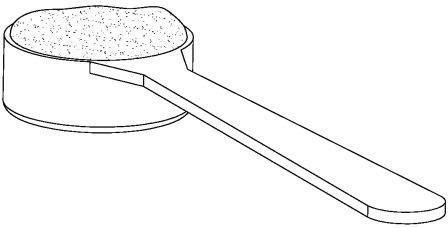
10. PROGRAMMING THE QUANTITY OF GROUND COFFEE

- **This espresso machine has already been calibrated in factory to dispense the ideal measure of ground coffee for one cup of espresso.**
- However this quantity of ground coffee can be increased or reduced, then the selected measure is stored. The programmable measure of ground coffee only refers to one cup of coffee. Grinding time for selecting a measure of double coffee is set automatically after the measure for a single coffee has been stored.

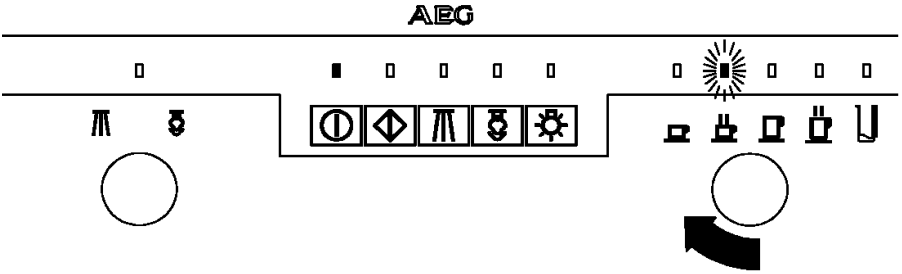
- Position the measuring spoon under the funnel and press the grinder button without releasing as it is shown in the figure. The programming mode will be activeted after approximately 10 seconds and the grinder will start.



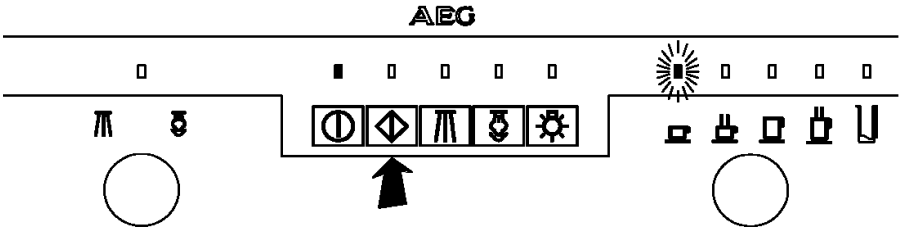
- As soon as the measuring spoon is full to the brim, release the button and this quantity will automatically be stored.



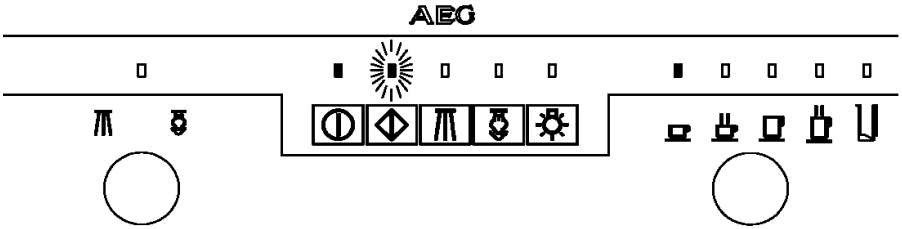
11. PROGRAMMING THE QUANTITY OF COFFEE POURED IN THE CUP



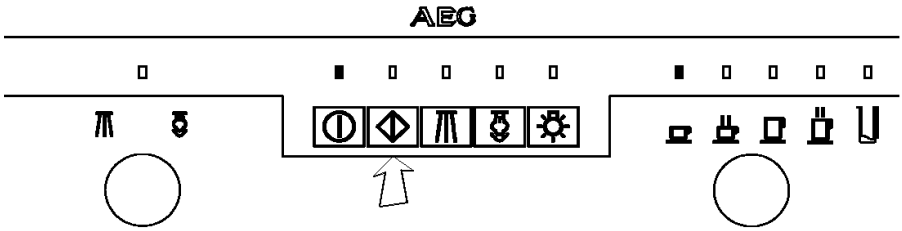
- The quantity of coffee can be adjusted as desired. Select the coffee programme required by touring the knob as shown. Grind a measure of coffee in the filter holder. Insert the filter holder in the ring nut, then put one or two cups under the filter holder according to the programme selected.



- Keep the coffee button pressed for approximately 5 seconds to enter the programming mode.

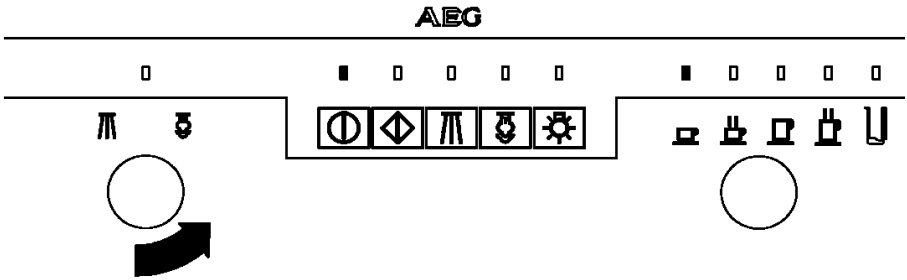


- Release the button when the coffee starts to flow (during this operation the “coffee indicator” will flash).

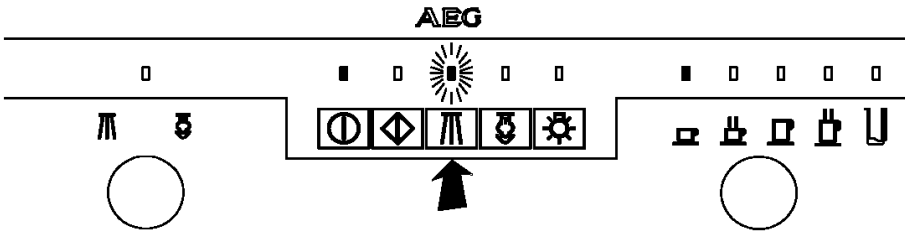


- When the desired quantity of coffee has been dispensed press the control again and the coffee measure will be stored automatically.

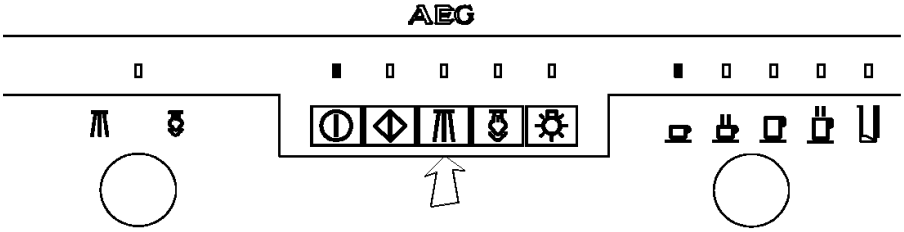
12. PROGRAMMING THE QUANTITY OF HOT WATER



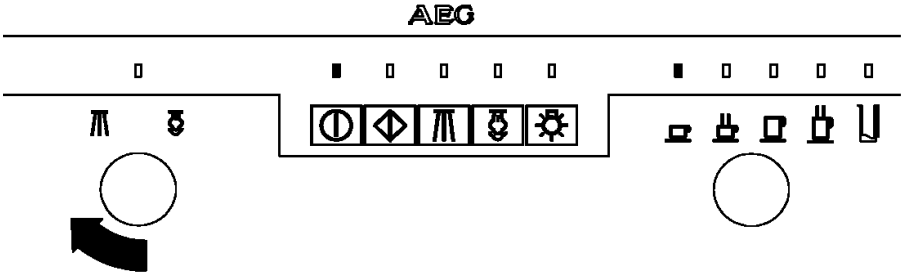
- Place a jug under the steam/water nozzle and turn the steam/water knob anticlockwise, as shown.



- press the water control for approximately 5 seconds to enter the programming mode (during this phase the water indicator will flash).



- Release the control when the water starts to flow; then, once the desired quantity of water is obteined press the control again and this measure will be stored automatically.



- Then close the steam/water knob again by turning anticlockwise.

13. RECIPES

ITALIAN CAPPUCCINO

This is a normal espresso with steam-heated milk giving the coffee a milder flavour and a rich, delicious frothy topping. Serve in a large cup.
Pour some cold milk into a deep jug and heat using the steam jet. Pour only the froth onto the espresso, tilting and rocking the jug slightly or scoop off the froth with a spoon.
Some cocoa powder can also be dusted on the milk froth.

VIENNESE CAPPUCCINO

This variation is the result of the age-old Austrian tradition.
Prepare a 'weak' espresso on the machine for 30-35 seconds, then add hot milk topped by whipped cream. Serve in a medium-sized cup (midway between an espresso cup and a cappuccino cup).
Decorate with flakes of chocolate.

COLD ESPRESSO SHAKE

Frothy and extremely refreshing, this drink is delicious on hot days.
Prepare an espresso, add sugar and pour into a shaker with large ice cubes. Shake for few seconds.
Serve in a tumbler or flûte.

IRISH COFFE

Energy-giving and invigorating drink.
Warm a long glass and mix eight parts of hot coffee with one part whisky and brown sugar.
Gently pour some freshly whipped cream over the back of a spoon so that it floats on the coffee: the result is a layer of cool white cream on top of the hot dark coffee.

MEXICAN COFFEE

Intense and exotic.
Mix a portion of double cream, half a teaspoon of cinnamon, a pinch of nutmeg and sugar in a small cup and beat until this mixture becomes frothy.
Pour a teaspoon of chocolate syrup and the coffee into a medium-sized cup, adding a further pinch of cinnamon, and blend together.
Top with a teaspoon of vanilla-flavoured cream.

CAPPUCCINO ICE-CREAM

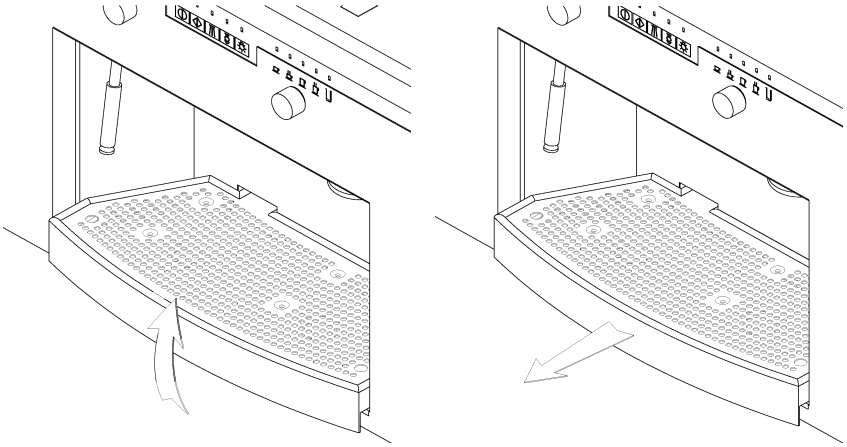
Heat 2 cups of espresso, ¾ cup of cream and ½ cup of sugar in a pan up to the boiling point.
Let the mixture cool down, then put in the freezer for 4-5 hours.
Move to the refrigerator for half an hour before serving.
Serve two-three balls of this ice-cream in a small bowl and decorate with roasted coffee beans.

14. CLEANING

OUTER PARTS

- Clean the stainless stell parts of the machine with a soft cloth without using aggressive detergents. Never use any abrasive sponges nor steel wool to clean the parts of steel. Dry well with a soft cloth.

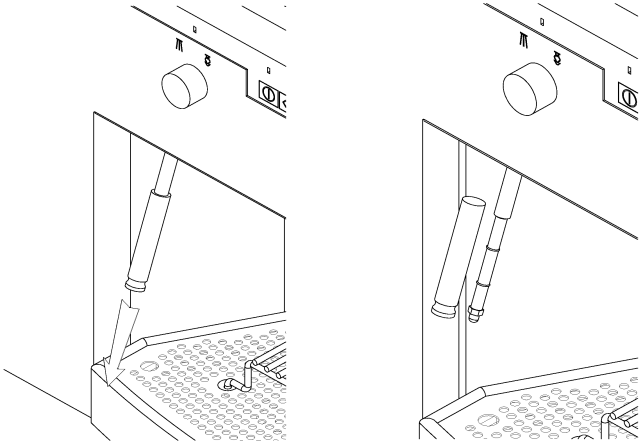
DRIP TRAY



- Remove the drip tray from the machine as it is shown in the figures above.
- Make sure that the drip tray is periodically drained to prevent any liquid from seeping out and dirtying/damaging the underlying furniture. Drip tray and relevant grill can be washed in a dishwasher.

FILTER – FILTER-HOLDER – LOCKING NUT

- Always keep filters, filter-holder and locking nut clean. Any coffee residue can alter the taste of the next cups of coffee. Wash filters and filter holder in dishwasher every month.



- The steam nozzle should be periodically cleaned. After Preparing milk for cappuccinos etc. Remove the nozzle as shown in the figures above and wash with a sponge in warm water.
  <u>Attention:</u> Before cleaning the steam nozzle, always switch the machine off and wait for at least 20 minutes so that the steam pipe can cool down. This will avoid the risk of scalding.

<u>WATER RESERVOIR</u>

- If the machine is not used for long periods, change the water in the reservoir and drain the boiler by pressing the coffee button several times.
- Clean the water reservoir periodically .
- The water reservoir can be washed in a dishwasher.
- When using the Brita filter, replace it after approximately 2000 cups of coffee or at least every three months.

<u>CLEANING CYCLE OF THE BOILER</u>

- This coffee machine is an appliance using water, therefore it is normal that some line scale of limestone can form in its boiler.
- It is raccomended to carry out the following operations every six months:

- Fill up the water reservoir with 1.5 litres of water adding half a glass of vinegar or citric acid.
- Carry out the same operations as preparing some cups of coffee (refer to the previous Chapter “Coffee”), but without ground coffee or pods, so that only water will flow out of the filter holder until the reservoir is completely empty.
- Fill the reservoir again with cold water and repeat the above process (without using coffee as before) to rinse the boiler.

15. INSTALLATION

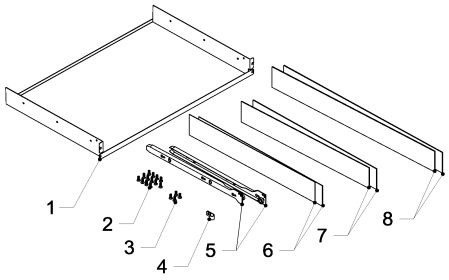
BUILDING-IN

Installing the machine into kitchen furniture with proper characteristics will ensure a correct operation of the equipment.
Complying with the safety rules, ensure a proper protection against any contact with the electric components and with the parts protected only by functional insulation, by housing the machine correctly into the furniture.
All components that guarantee protection, even a cover panel (for instance, when the machine is positioned at one of the ends of the modular furniture), should be firmly fixed so that they cannot be removed without tools.
Install this machine at a certain distance from refrigerators or freezers, because the heat it sends out can impair their functioning.

COMPONENTS FOR INSTALLING THE MACHINE

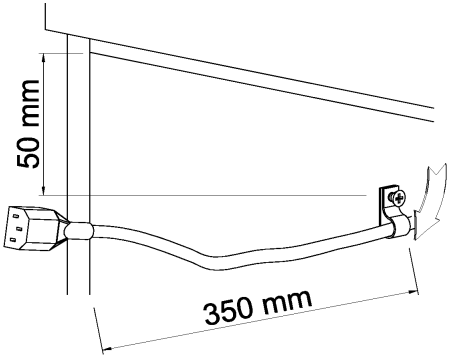
This coffee machine and drawer canl be installed into cabinets with height of 450 mm and width ranging from 560 mm to 570 mm. The machine is equipped with the following components for the installation:

1. 1 fixing base
2. 13 self-threading screws 3.9X19
3. 4 screws M4X16
4. 1 cable clamp
5. 2 side slides
6. 2 side-plates of 1 mm
7. 2 side-plates of 2 mm
8. 2 drawer’s side-plate of 2 mm

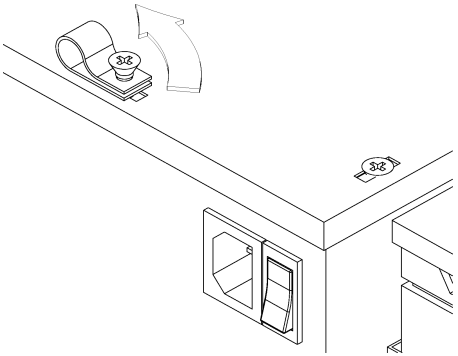


ELECTRICAL CONNECTION

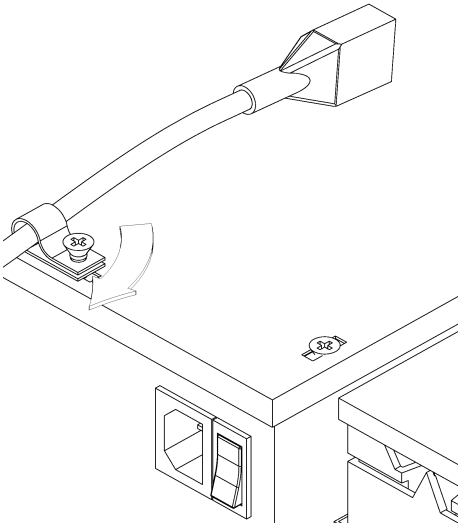
- Fix the power cable onto the left side of the cabinet using one of the self-threading screws of the equipment and the proper cable clamp as it is shown in the figure.



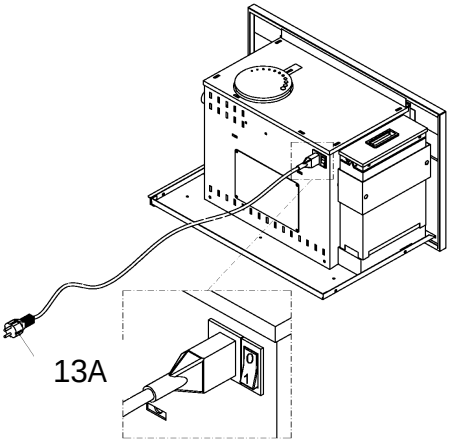
- Unscrew the cable clamp available on the machine.



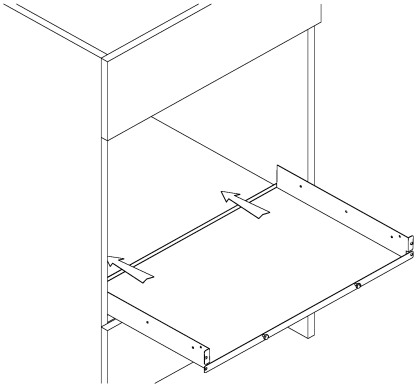
- Fix the power cable onto the machine as it is shown in the figure.



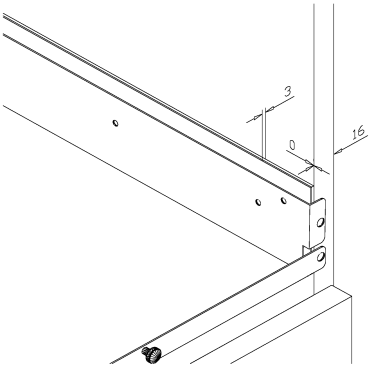
- Connect the power cable as it is shown in the figure. This machine is designed for a single phase voltage of 230V The power supply requires only outlets of 13 A fuse and a duble pole isolation switc with at least 3 mm between contacts.



INSTALLING THE MACHINE WITHOUT DRAWER

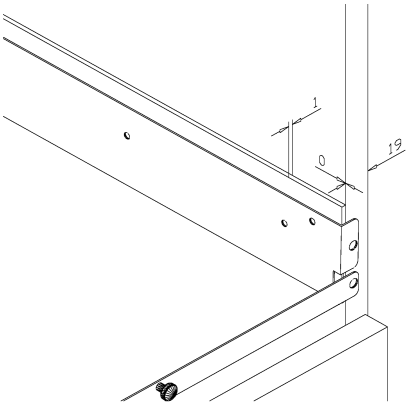


- Lay the U base plate of the machine on the shelf of the cabinet.

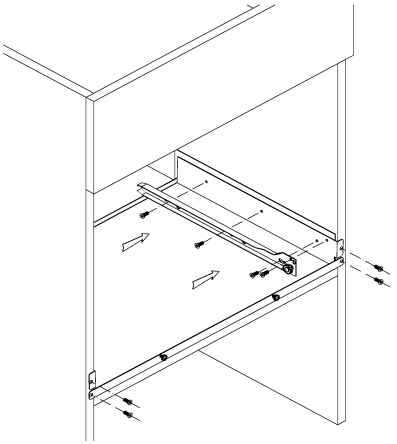


- Insert the L plates, compensating for any space. The width of the housing unit the coffee machine depends on the thickness of the cabinet's sides. six side plates (four being 2 mm thick and two 1 mm thick) are provided to compensate

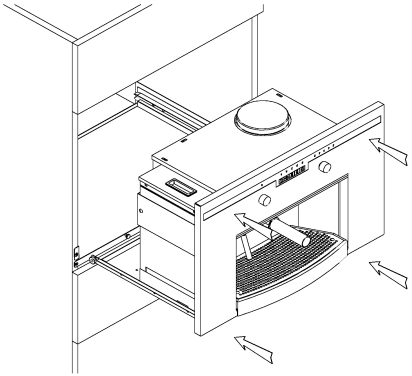
for the different possible measures. They should be used to compensate for the internal width of the compartment, leading to a width of 560/570 mm.



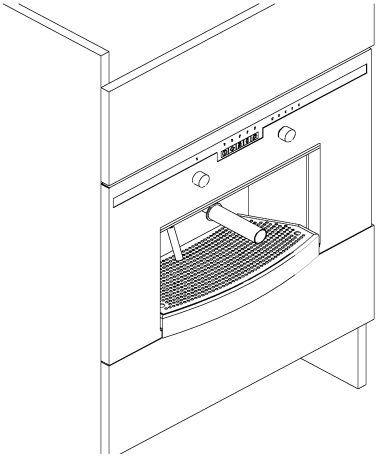
- Fix the U base plate inserting 4 self-threading screws into the 4 front holes of the same plate. Then scruw the telescopic runners to each side with the remaning 8 self-threading screw.



- Insert the machine into the housing by coupling the machine to those runners fixed to the sides of the carcass.



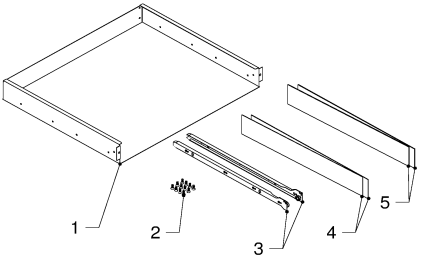
- Slide the machine into the cabinet untill the “click” indicates that it is locked into Position.



COMPONENTS FOR INSTALLING THE DRAWER

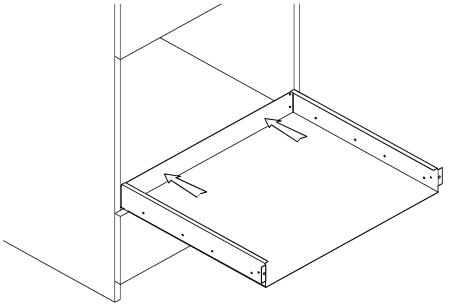
This drawer will be installed into compartments with height of 80 mm and width ranging from 560 mm to 568 mm. The espresso machine is equipped with some components for the installation:

1. 1 fixing base
2. 12 self-threading screws 3.9X19
3. 2 side slides
4. 2 side plates of 1 mm
5. 2 side plates of 2 mm

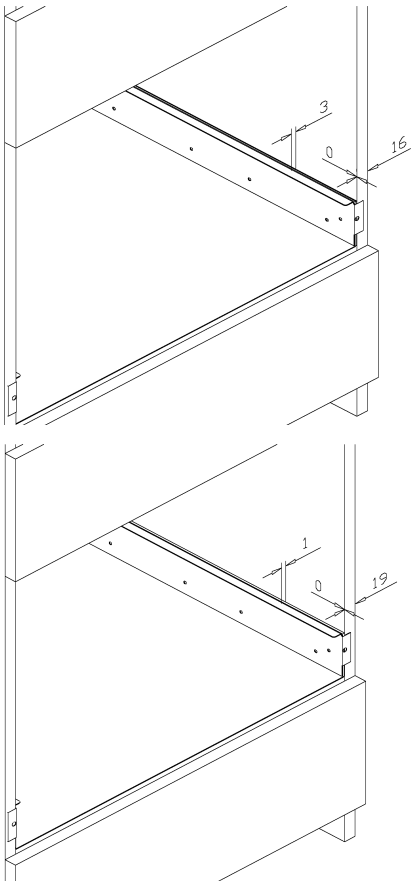


INSTALLING MACHINE + DRAWER

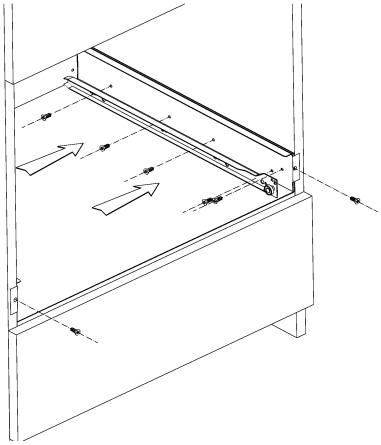
- Lay the fixing base **of the drawer** onto the proper shelf of the cabinet.



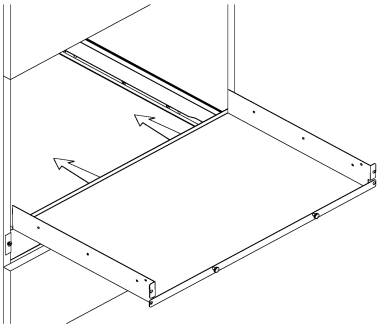
- Insert the side plates **of the drawer** for compensating for any space. The width of the compartment housing the drawer depends on the thickness of the cabinet's sides. Four side plates (two being 2 mm thick and two 1 mm thick) are provided to compensate for the different possible measures. They should be used to compensate for the internal width of the compartment, leading to a width of 562/560 mm.



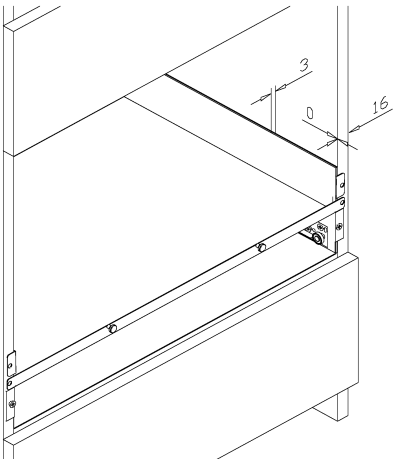
- Fix the base plate inserting 4 self-threading screws into the 4 fore holes of the plate. Then assemble the 2 slides with the remaining 10 self-threading screws. All these screws are supplied together **with the drawer**.



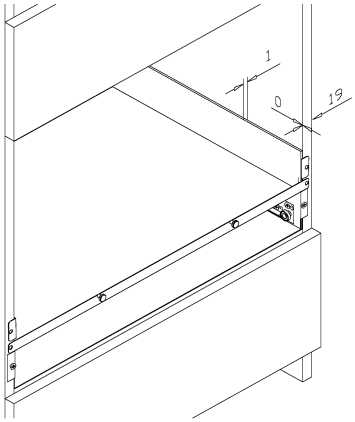
- Position the fixing base **of the machine** laying onto the fixing base of the drawer.



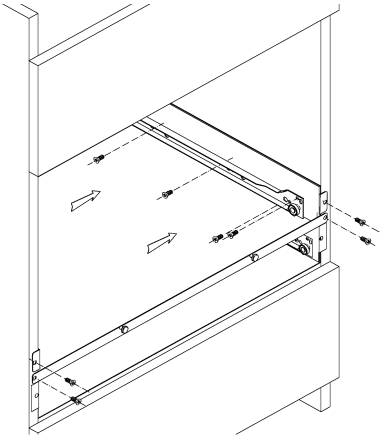
- Insert the side plates **of the machine's equipment** for compensating for any space. The width of the compartment housing the machine depends on the thickness of the cabinet's sides.



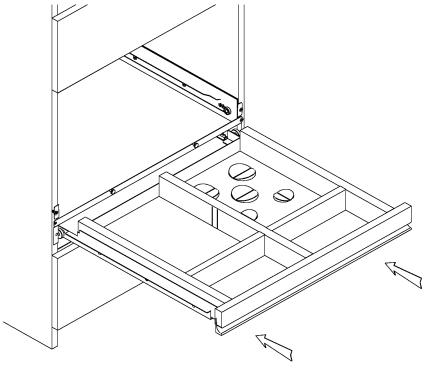
- Four side plates (two being 2 mm thick and two 1 mm thick) are provided together **with the machine**, to compensate for the different possible measures. They should be used to compensate for the internal width of the compartment, leading to a width of 562/560 mm.



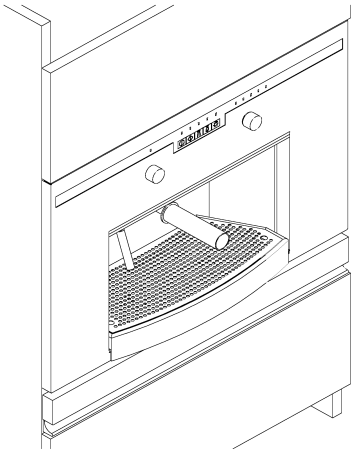
- Fix the base plate **of the machine** inserting 4 self-threading screws into the 4 fore holes of the same plate. Then assemble the 2 slides with the remaining 8 self-threading screws. All these screws are supplied together **with the machine**.



- Insert the drawer coupling its slides with those mounted onto the cabinet's sides and slide it into the cabinet to the stops.



- Insert the machine coupling its slides with those already mounted onto the cabinet's sides and slide it into the cabinet to the stops until the safety locks close.



16. WHAT TO DO IF...

If this machine does not work, please make sure that the fault is not due to:

1. no power
2. no water in the reservoir.

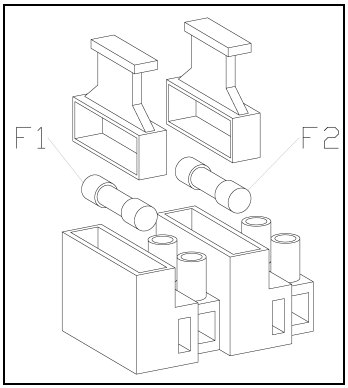
If the power cable is damaged or the machine needs servicing, please contact the nearest **SERVICE FORCE CENTRE**

17. TECHNICAL SPECIFICATIONS

As regards the general dimensions of the machine, please see the fig. D

- Width 594 mm
- Depth 260 mm
- Height 378 mm
- Capacity of water reservoir 2.5 l
- Net weight 17 kg
- Gross weight 19 kg
- Supply voltage 230 V
- Rated power 1150 W
- Power absorbed by the heating element 1000 W
- Power absorbed by the pump 50 W
- Working pressure 12 bar
- Fuse 10 A

FUSES



F1: Fuse Ø 5 x 20 mm - Vn = 250 V - In=10 A

F2: Fuse Ø 5 x 20 mm – Vn = 250 V – In = 0.5 A

18. DECLARATION OF GUARANTEE TERMS

SERVICE & SPARE PARTS

If you wish to purchase spare parts or require an engineer, contact your local AEG Service Force Centre by telephoning:

08705 929 929

Your telephone call will be automatically routed to the Service Centre covering your post code area.
For the address of you local Service Force Centre or for further information regarding Service Force, please visit the website as www.serviceforce.co.uk

When you contact the Service Centre they will need the following information:
1. Your name & address, including post code.
2. Your telephone number
3. Clear and concise details of the fault.
4. The model, serial and production number.
This information can be found on the rating plate. The rating plate is on the inner edge of the door on the right.
5. Date of purchase. Please note that it will be necessary to provide proof of purchase for any in guarantee service
call.

In-guarantee customers should ensure that the chapter headed "What to do if...“ has been read, as the en
gineer will make a charge if the fault is not a mechanical or electrical breakdown.

CUSTOMER CARE

For general enquiries concerning your AEG appliance or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.aeg.co.uk

Customer Care Department
AEG Domestic Appliances
55-77 High Street,
Slough,
Berkshire,
SL1 1DZ

Tel. 08705 350350 (*)
(*) Calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

AEG offer the following guarantee to the first purchaser of this appliance.
1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.
The guarantee does not cover commercial use.
2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty materials. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book. This guarantee does not cover such parts as light bulbs, removable glassware or plastic.
3. Should guarantee repairs be necessary the purchaser must inform the nearest AEG Service Force Centre (manufacturer's service or authorised agent). AEG reserves the right to stipulate the place of the repair (i.e. the customer's home, place of installation or AEG workshop).
4. The guarantee or free replacement includes both labour and material.
5. Repairs carried out under guarantee do not extend the guarantee period for the appliance.
Parts removed during guarantee repairs become property of AEG.
6. The purchaser's statutory rights are not affected by this guarantee.

EUROPEAN GUARANTEE

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:
* The guarantee starts from the date you first purchased your product.
* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
* This guarantee relates to you and cannot be transferred to another user.
* Your new home is within the European Community (EC) or European Free Trade Area.
* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
* The electrical supply complies with the specification given in the rating label.
* The product is installed taking into account regulations in your new country.
Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	+33 (0)3 44 62 2929
Germany	+49 (0)800 2347378
Italy	+39 (0)800 117511
Sweden	+46 (0)8 672 5360
UK	+44 (0)1753 219899

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